



TEN TRINITY SQUARE  
PRIVATE CLUB

# Four Course Menu

## *Sample Menu*

### **Starter**

#### **Iberico Presa**

Barbequed and served with salsify purée, hazelnut praline, winter salad leaves and hibiscus

### **Pasta**

#### **Risotto**

Delica pumpkin purée, brown butter, Comté cheese and girolle mushrooms

### **Main Course**

#### **Cornish Cod**

Cooked confit, chickpeas infused with rosemary, guanciale, crustacean sauce

### **Dessert**

#### **Vanilla Mille Feuille**

Vanilla crème patissiere, salted caramel and vanilla ice cream

If you have a food allergy or intolerance, please inform your event manager.  
One bread roll and olive oil per person included within event menu. £5 for each additional roll ordered.



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# Three Course Menu

## *Sample Menu*

### **Starter**

#### **Yellowtail**

Tataki, guacamole, bottarga and lemongrass dashi

### **Main Course**

#### **Ox Cheek**

Slowly braised, served with Saffron risotto and clementines

### **Dessert**

#### **Opera**

Coffee glaze, Jeconade sponge, Cordamom and coffee ice cream

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# Vegetarian Menu

## *Sample Menu*

### **Starter**

#### **Salsify**

Cooked in brown butter, hazelnut praline, winter salad leaves and blackberries

### **Main Course**

#### **Risotto**

Delica pumpkin purée, brown butter, Comté cheese and girolle mushrooms

### **Dessert**

#### **Amalfi Lemon Tart**

Lemon curd, Italian meringue, mint and lemon sorbet

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One bread roll and olive oil per person included within event menu. £5 for each additional roll ordered.